Patio Salad AG 300

Number of Servings: 300 (115.2 g per serving)

| Amount | Measure | Ingredient |
|--------|---------|---|
| 6.00 | Tbs | Spice, mustard seed, ground |
| 2 1/2 | cup | Sugar, white, granulated |
| 4 3/4 | qt | Sour Cream, light |
| 3 3/4 | qt | Dressing, mayonnaise, light |
| 19 1/2 | lb | Corn, fzn |
| 4 3/4 | qt | Onion, white, fresh, chpd |
| 4 3/4 | qt | Celery, fresh, diced |
| 3 1/4 | gal | Tomatoes, red, fresh, year round avg, chp |
| 4 3/4 | qt | Cucumber, w/o skin, fresh, pared, chpd |

| Nutri Serving Size | | Fa | cts | | | |
|--|------------------------|-------------|------------|--|--|--|
| Servings Pe | ervings Per Container | | | | | |
| Amount Per Serving | | | | | | |
| Calories 110 Calories from Fat 50 | | | | | | |
| % Daily Value* | | | | | | |
| Total Fat 6g | | | | | | |
| Saturated Fat 1.5g | | | | | | |
| Trans Fat | Trans Fat 0g | | | | | |
| | Cholesterol 10mg | | | | | |
| Sodium 100mg | | | | | | |
| Total Carbohydrate 12g 4% | | | | | | |
| Dietary Fiber 1g | | | | | | |
| Sugars 5g | Sugars 5g | | | | | |
| Protein 2g | | | | | | |
| | | | | | | |
| Vitamin A 89 | % • <u>'</u> | Vitamin (| 2 10% | | | |
| Calcium 4% | • | Iron 2% | | | | |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: | | | | | | |
| | Calories: | 2,000 | 2,500 | | | |
| Total Fat Saturated Fat | Less than Less than | 65g 20g | 80g 25g | | | |
| Cholesterol | Less than | 300mg | 300mg | | | |
| Sodium | Less than | 2,400mg | | | | |
| Total Carbohydra Dietary Fiber | 300g 25g | 375g 30g | | | | |
| | | zog | oug | | | |
| Calories per gran | m: Carbohydrate | | | | | |

Nutrients per serving

Instructions

Mustard seed, ground is Dry Mustard

Light Mayonnaise or Salad Dressing may be used in this recipe

Each pound of frozen corn (3 1/2 c) = 3 c corn after cooking

If participants prefer less onion part of onion may be replaced with diced peeled seeded cucumbers

Dice fresh tomatoes

Mix first 4 ingredients together into a dressing and refrigerate. Slightly cook corn and cool; dice onion, celery, tomatoes and peeled seeded cucumbers.

Mix vegetables with dressing and refrigerate until <41 degrees. May be prepared the day before and refrigerated.

1 serving = 1/2 c or #8 scoop

1/2 cup = 1 CS

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.
- Wash raw fruits and vegetables before using them in food preparation.

Holding:

 Hold for cold service at an internal temperature of 41 F or lower.

Storing:

 Store refrigerated at an internal temperature of 40 - 45 F.

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